

Amendments to the Claims:

Claim 1 (currently amended): A UHT-treated product comprising a stabilized starch n-alkenyl succinate ~~characterised in that said starch n-alkenyl succinate is applied as a texturising~~ texturizing agent and wherein, after UHT-treatment, said UHT-treated product has ~~after UHT-treatment~~ a viscosity which is between 0.10 to 0.50 times the viscosity obtainable after re-heating of said UHT-treated product.

Claim 2 (currently amended): A UHT-treated product according to claim 1, ~~characterised in that~~ wherein, after UHT-treatment, said UHT-treated product has ~~after UHT-treatment~~ a viscosity which is between 0.15 to 0.40 times the viscosity obtainable after re-heating of said UHT-treated product.

Claim 3 (currently amended): A UHT-treated product according to claim 1 or 2, ~~characterised in that~~ wherein the stabilized n-alkenyl succinate is from a C₆ to C₁₆ n-alkenyl succinate, preferably n-octenyl succinate.

Claim 4 (currently amended): UHT-treated product according to ~~anyone of~~ claim 1 ~~to 3~~ characterised in that the or 2, wherein said UHT-treated product includes at least one starch alkenyl succinate that is undextrinised, dextrinised, cooked-up, pregelatinised, or enzyme-treated or stabilised starch alkenyl succinate and/or mixtures thereof.

Claim 5 (currently amended): A UHT-treated product according to claim 4, ~~characterised in that said UHT-treated~~ wherein in said product is comprising stabilised starch alkenyl succinate as texturising agent and said UHT-treated product has after UHT-treatment a said viscosity which is between 0.15 to 0.35 times the viscosity obtainable after re-heating of said UHT-treated product.

Claim 6 (currently amended): A UHT-treated product according to ~~anyone of claims 1 to 4~~ claim 1 or 2, wherein ~~characterised in that~~ said product is selected from the group consisting of UHT-treated sauces, soups, liquid desserts, dressings and fillings.

Claim 7 (currently amended): A UHT-treated white sauce according to claim 6, ~~wherein characterised in that~~ :

- a) it comprises from 2 to 5% w/w stabilized starch n-alkenyl succinate, ~~preferably from 3 to 4% w/w starch n-alkenyl succinate,~~
- b) a viscosity after UHT treatment is of below 1500 mPa.s, ~~preferably below 1000 mPa.s, and~~
- c) a viscosity after re-heating that increases to above 2000 mPa.s, ~~preferably above 2200 mPa.s.~~

Claim 8 (currently amended): A process for preparing UHT-treated product comprising starch n-alkenyl succinate in which and said process ~~is comprising the following steps comprises~~:

- a) ~~Preparing~~ preparing a the mix of the ingredients that includes a stabilized starch n-alkenyl succinate,
- b) ~~Preheating~~ preheating said mix to a temperature higher than 50°C, ~~preferably to a temperature up to 75°C,~~
- c) ~~Homogenising~~ homogenizing said preheated mix at a pressure higher than 20 bar,
- d) ~~Treating~~ treating the mix by UHT at a temperature higher than 120°C, and
- e) ~~Cooling~~ cooling the UHT-treated product.

Claim 9 (currently amended): A process according to claim 8, ~~characterised in that~~ wherein said stabilized starch n-alkenyl succinate is a stabilised stabilized starch C₆-C₁₆ alkenyl succinate.

Claim 10 (currently amended): A process according to claim 8 or 9, ~~characterised in that~~ wherein the UHT-treated product of step e) is re-heated to a temperature higher than 80°C, ~~preferably higher than 90°C.~~

Claim 11 (currently amended): ~~Use of starch n-alkenyl succinate as texturising agent in~~ A process for texturizing a UHT-treated product by incorporating therein a stabilized n-alkenyl succinate.

Claim 12 (canceled).

Claim 13 (currently amended): ~~Use according to~~ A method according to claim 11, or 12 characterised in that wherein the viscosity of UHT-treated product is between 0.10 to 0.50 times the viscosity obtainable after re-heating of the UHT-treated product.

Claim 14 (currently amended): ~~Use according to anyone of claim 11 to 13 characterised in that said~~ A process according to claim 11, wherein further processing said UHT-treated product is selected from the group consisting of to a sauce[[s]], soup[[s]], liquid dessert[[s]], dressing[[s]] and or filling[[s]].

Claim 15 (currently amended): ~~Use of starch n-alkenyl succinate according to anyone of claims 11 to 14 characterised in that egg yolk content of~~ A process according to claim 11, wherein said UHT-treated product has an egg yolk content wherein said egg yolk content is reduced with by at least 50% by adding starch n-alkenyl succinate, preferably stabilised said stabilized starch alkenyl succinate, in comparison to the UHT-treated product lacking said stabilized starch alkenyl succinate.

Claim 16 (new): A UHT-treated product according to claim 1, wherein said stabilized n-alkenyl succinate is a stabilized n-octenyl succinate.

Claim 17 (New): A UHT-treated white source according to claim 7, wherein said white source contains from 3 to 4% w/w of said stabilized n-alkenyl succinate.

Claim 18 (new): A UHT-treated white sauce according to claim 7, wherein said viscosity after UHT-treatment is below 1000 mPas.

Claim 19 (new): A process according to claim 8, where in b) the temperature is a temperature up to 75°C.

Claim 20 (new): A process according to claim 8, wherein the UHT-treated product of e) is re-heated to a temperature higher than 90°C.

Claim 21 (new): A UHT-treated product according to claim 1, wherein said UHT-treated product is between 0.15 to 0.35 times the viscosity of a re-heated UHT-treated product.